



Royal
William IV
LINCOLNSHIRE PUB & KITCHEN

CHRISTMAS



MENU

EVER SO
SENSIBLE
PUBS | RESTAURANTS | HOTELS

THE ROYAL WILLIAM
1 Brayford Wharf North, Lincoln, LNI 1YX
01522 528159
royalwilliam@eversosensible.com

Bookings Terms & Conditions

To confirm a booking, a non-refundable deposit of £10 per person must be paid.

Any 'no shows' without prior acknowledgement, will incur a £10 charge.

Due to the layout of the establishment, we cannot always guarantee where your party will be seated.

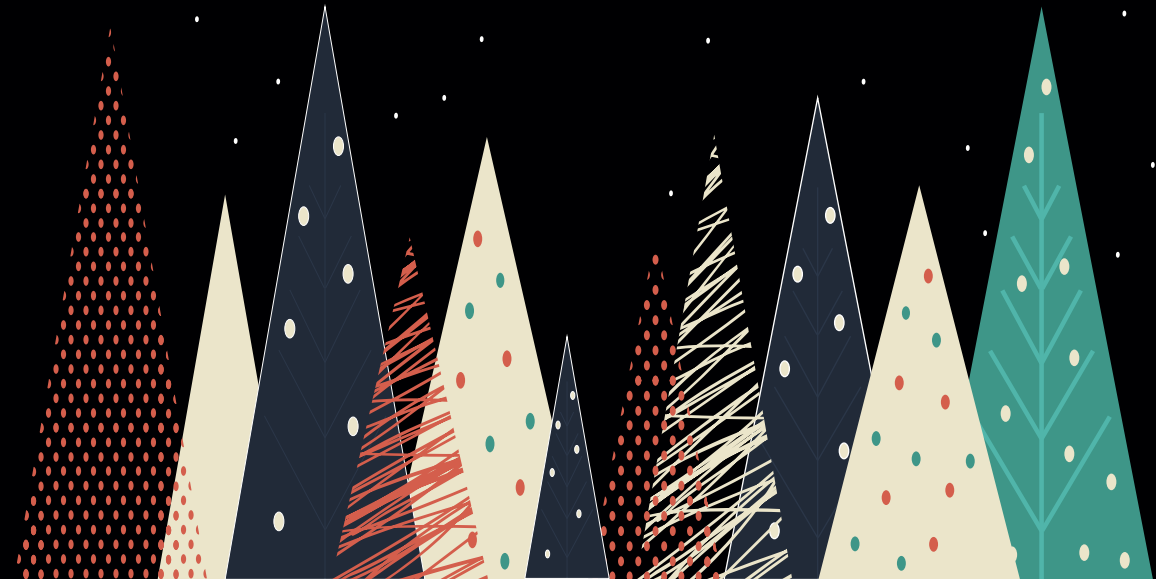
Pre-orders are required two weeks before your allocated booking date.

All festive party bookings are allocated time slots of up to two hours.

Due to us being a cashless operator we cannot produce large table bills on a per person basis.

You must specify ALL dietary requirements when pre-ordering.

Please be aware that some dishes or products may change due to supply issues,
we will do our utmost to ensure this has a minimum effect on your party.



FESTIVE FAYRE MENU

EVENING & WEEKEND

3 COURSE £24.95

MONDAY TO FRIDAY LUNCH

2 COURSE £17.95 OR 3 COURSE £21.95

SERVED 12PM - 4PM

☆ PROSECCO RECEPTION ☆

ADD A PROSECCO RECEPTION TO YOUR
FESTIVE BOOKING FOR £3.95 PER PERSON

ENJOY A GLASS OF PROSECCO UPON ARRIVAL
FOR YOU AND YOUR PARTY

TO START

Brandy & Stilton Mushrooms

Stilton topped mushrooms in a peppercorn & brandy sauce,
with warm bread & fresh watercress (V) (GFO)

Curried Lentil & Parsnip Soup

Garlic oil & warm sourdough (V) (VGO) (GFO)

Breaded Whitebait

Tartare sauce & lemon

Sticky Glazed Plant Based Skewers

Pineapple & red pepper salsa with cucumber ribbons (V) (VGO) (GFO)

Carolina BBQ Rubbed Pork

On cheddar topped Parmentier potatoes (GFO)

TO FOLLOW

Traditional Roast Turkey

Herb stuffing, pigs in blankets, roasties, parsnips, carrots, sprouts, braised red cabbage & gravy

Steak & Ale Pie

Rustic chips, seasonal vegetables & rich meat gravy

Apricot & Goats Cheese Nut Roast

Roast potatoes, sprouts, braised red cabbage, seasonal vegetables & vegetarian gravy (V) (VGO)

Harissa & Coconut Tagine

Spiced chickpeas, peppers, spinach & sweet potato, with fragrant lemon & coriander rice (V) (VGO) (GFO)

Chicken, Leek & Bacon

Pan-fried chicken strips in a creamy mushroom, bacon & leek sauce, with aromatic rice (GFO)

Grilled Hake & Pancetta Cassoulet

Cannellini beans, spicy chorizo, pancetta, shallots, celery,
carrots, garlic & tomatoes topped with a grilled hake supreme (GFO)

TO FINISH

Christmas Pudding

Brandy sauce (V) (GFO)

Cookie Dough Brownie

Chocolate sauce & vanilla ice cream (V) (VGO)

Strawberry & Prosecco Cheesecake

Berry compote (V)

Sticky Toffee Pudding

Custard & toffee sauce (V)

Apple & Berry Nut Crumble

Oat & mixed nut topping & ice cream (V) (VGO) (GFO)

SIDES

Marinated Olives £3 (V) (VGO)

Bread & Butter £3 (V)

Garlic Bread £3 (V)

Rustic Chips £3

Pigs in Blankets £3

Herb Roasties £3 (V)

FOOD ALLERGIES & INTOLERANCES

If you have any allergies, intolerances or dietary requirements
you must inform us when pre-ordering.

All our food is cooked to order, due to the nature of our food production,
using shared equipment in a busy environment, some products
may not be suitable for those with severe allergies.

We cannot guarantee with 100% certainty, that traces of allergens are not present.

(V) = Vegetarian | (VO) = Vegetarian Option Available
(VGO) = Vegan Option Available | (GFO) = Gluten Free Option Available

If you require one of the above options, please indicate this on your pre-order.

